

# Kveik 1

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.75 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Citra	10 g	5 min	12 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Simcoe	15 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	15 ml	FM

## Notes

- Fermentacja w temp. otoczenia około 25-28 stopni przez co najmniej 10 dni.  
*Sep 4, 2018, 10:26 AM*